

CLAIMS

1. A method for reduction of storage induced haze formation by at least 10 pct, 50 pct, 75 pct, 90 pct, 95 pct or particularly 99 pct in a packaged tea extract by a process comprising subjecting a tea extract to the steps of:
- d) contacting the tea extract with a pectin lyase;
 - e) separating insoluble solids from the tea extract; and;
 - f) packaging the tea extract
2. The method of claim 1, wherein the pectin lyase is a fungal pectin lyase.
3. The method of any of claims 1-2, wherein the fungal pectin lyase is derivable from *Aspergillus sp.*, such as *A.niger* or *A.oryzae*.
4. The method of any of claims 1-3, wherein the amount of pectin lyase is in the range of from 0.1 to 1000000 UPTE per liter of the tea extract, or 1 to 100000 UPTE per liter, or particularly in the range of 10 to 10000 UPTE or more particularly in the range of 1000 to 8000 UPTE per liter.
5. The method of claim 1 in which the pectin lyase is immobilized on a solid support.
6. Use of a pectin lyase for producing a tea extract with improved storage stability.